

Food Service Assessment Plan Rev. 4/3/2018

Food Service	14-15	15-16	16-17	17-18	18-19	19-20
--------------	-------	-------	-------	-------	-------	-------

FDSVB50 - Introduction to the Foodservice Industry

• Upon completion of the course, the student will be able to contrast historical and contemporary influences on the foodservice industry that affect the modern kitchen, industry segments and career opportunities.		X				
• Express basic academic skills in reading, speaking and listening as required by the foodservice industry.		X				
• The student will restate the proper use and care of tools, equipment and measuring devices.		X				
• The student will apply basic food service math.		X				
• Practice the mise en place concept at the work station, during work simplification and knife skills training.		X				
• Identify common foodservice products, herbs, spices and flavoring agents.		X				

FDSVB51 - Food and Nutrition Orientation

• Upon completion of the course, the student will be able to formulate ideas about how to complete a successful student portfolio and capstone projects in the food and nutrition program.		X				
• Read and evaluate recipes, baking formulas and develop a production plan for the recipes		X				
• Exhibit appropriate self-discipline in managing priorities of personal and professional responsibilities		X				
• Establish semester goals for student success.		X				

FDSVB52 - Foodservice Sanitation and Safety

• Upon completion of the course, the student will be able to demonstrate an understanding of the importance of establishing and maintaining food safety and general sanitation principles		X				
• The student will identify the contributing factors for food-borne illnesses and contamination.		X				
• The student will practice good personal hygiene and grooming practices essential for foodservice employees		X				
• The student will explain safe sanitation principles applicable to the flow of food through the foodservice operation.		X				
• The student will formulate an understanding of accident prevention and crisis management		X				
• The student will distinguish between the federal, state and local agencies and their regulatory scope of responsibility				X		

FDSVB55A - Food Service Production Theory I

• Upon completion of the course, the student will be able to practice basic principles of production planning techniques of a food operation		X				
• Student will be able to practice the principles and methods of food preparation emphasizing stocks, sauces, soup, meat, vegetables, salads and grains.		X				
• Student will evaluate product quality and apply industry consistency standards.		X				
• Ensure that food is served by methods that conserve nutritive value, flavor and appearance. Ensure that food is prepared in a form designed to meet individual needs and substitutions are similar nutritive value.				X		

FDSVB55B - Food Service Production Theory II

• Upon completion of the course, the student will be able to demonstrate the ability to apply basic principles of food presentation techniques of plating and buffet service		X				
• Upon completion the student will be able to: Student will demonstrate the ability to apply principles and methods of food production emphasizing poultry, fish and shellfish, sandwiches, hors d'oeuvres, breakfast cookery, vegetarian cookery and garde manger.		X				
• Upon completion the student will be able to: Ensure that food is served by methods that conserve nutritive value, flavor and appearance. Ensure that food is prepared in a form designed to meet individual needs and substitutions are of similar nutritive value.		X				
• Upon completion the student will be able to: Student will evaluate product quality and apply industry consistency standards.		X				

Food Service Assessment Plan Rev. 4/3/2018

Food Service	14-15	15-16	16-17	17-18	18-19	19-20
--------------	-------	-------	-------	-------	-------	-------

FDSVB55C - Food Service Production Laboratory I

• Upon completion of this course, the student will be able to demonstrate cooking techniques in the production of entrees, breads, salads, soups and desserts as well as the vocabulary associated with the commercial cooking and baking processes		X				
• Demonstrate knowledge of Operational procedures in both the Front of the House as well as the back of the house		X				
• Evaluate product quality, nutritional aspects, and portion appropriateness and apply industry consistency standards to the finished products served to the guest in the restaurant.		X				
• Properly apply sanitation and safety techniques in the preparation, serving and cleaning of the kitchen and dining room during the meal period.		X				

FDSVB55D - Food Service Production Laboratory II

• Upon completion of the course, the student will demonstrate cooking techniques in the production of entrees, breads, salads, soups and desserts as well as the vocabulary associated with the commercial cooking and baking processes		X				
• Demonstrate knowledge of Operational procedures in both the Front of the House as well as the back of the house and buffet set-up		X				
• Evaluate product quality, nutritional aspects, and portion appropriateness and apply industry consistency standards to the finished products served to the guest in the restaurant.		X				
• Properly plan, scale, execute and present buffet food products and garnished serving platters of food.		X				
• Properly apply Sanitation and safety techniques in the preparation, serving and cleaning of the kitchen and dining room during the meal period.		X				

FDSVB55E - Advanced Food Service Practicum

• Upon completion of the course, the student will be able to demonstrate proper basic principles of food safety (sanitation) in their application to food service operations and procedures.		X				X
• Student will demonstrate the principles and the methods of food preparation emphasizing use of standard recipes, industry production standards and development of work skills.		X				X
• Students will demonstrate the leadership ability to direct, supervise, coordinate the work activities of foodservice staff.		X				X
• The student will employ food service skills in venues that expand, improve and develop professional skills, abilities and professional image.						X

FDSVB55F - Fundamentals of Baking

• Upon completion the student will be able to; Demonstrate baking techniques in the production of cakes, pies, yeast dough, and pastries as well as the vocabulary associated with the commercial baking process.		X				
• Create dessert presentations and dessert display pieces using the fundamentals of color and design.		X				
• Evaluate product quality and apply industry consistency standards.		X				
• Properly scale, execute, present and package a baked good using a baking formula.		X				

FDSVB55I - Food and Nutrition Internship

• Upon completion of the course, the student will be able to apply cooking methods in a commercial kitchen using a variety of techniques to include: grilling, sauting, braising and roasting		X				
• Apply cold food preparation skills in a commercial kitchen		X				
• Compare, contrast and evaluate the organizational aspects of the work situation and the effectiveness of preparation methods		X				
• Develop professional work ethics in the work place		X				
• Evaluate the differences between the theoretical and industry based work situations				X		

Food Service Assessment Plan Rev. 4/3/2018

Food Service	14-15	15-16	16-17	17-18	18-19	19-20
FDSVB59 - Food Service Production Management						
• Upon completion of the course, the student will be able to demonstrate an understanding of the supervisor's role in an organization and the use of different leadership styles to affect work improvement and manage change.		X				
• The student will describe how to analyze the content of a job.		X				
• The student will demonstrate an understanding of the basic relationship between foodservice income, expense and profit.		X				
• The student will recognize the importance of determining the plate cost in relationship to the overall menu.		X				
• The student will gain an overall understanding of the food purchasing function in foodservice operations.				X		
• The student will gain an overall understanding of the non-food purchasing function in foodservice operations.				X		